

edamame
v, vg, gf, df
steamed with sea salt
or
glazed with tamari & garlic
6



kozara

tempura mori

df
tiger shrimp & market vegetables
with tentsuyu sauce

12

tebasaki

df
spicy nagoya style chicken wings

gyoza

df
pan fried shrimp and pork dumplings with
ponzu sauce & chili crunch

kyushu karaage

df
japanese style fried chicken
red yuzu aioli, lemon

harumaki

df
crispy wagyu spring rolls
with togarashi ponzu

abara

df
spicy moromi miso glazed pork short ribs

kani korokke

snow crab & corn croquette
with green yuzu aioli

ikakoromo

df
crispy miso marinated squid
with yuzu tartar sauce

kushiyaki

binchotan grilled skewers, 2 per order
11

negima

gf, df
chicken thigh
& green onion

butabara

gf, df
pork belly
& shishito

gyu spara

gf, df
ribeye & asparagus
red yuzu kosho

niku dango

gf, df
wagyu beef meatball
& zucchini

shishito

gf, df
shishito peppers
ponzu & katsuobushi

sunomono

gf, df
house pickled cucumbers served with
seafood of your choice
13

tataki

df
seared sashimi of your choice served with
onions, yuzu ponzu & crispy shallots
14

sake

salmon

ika

squid

hamachi

yellowtail

shiro

maguro
albacore

ebi

tiger shrimp

tako

octopus

sake

salmon

hon maguro

bluefin tuna

handrolls

served with sushi rice in a sesame soy wrap
9

crispy unagi

df
glazed unagi & cucumber
with tempura crunch

sake mango

gf, df
scottish salmon & mango
with yuzu vinaigrette

ebi tempura

df
tempura tiger shrimp & shiso
with unagi sauce

spicy toro

gf, df
bluefin toro
avocado & daikon
with red yuzu aioli

matcha hamachi

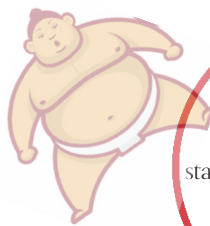
df
seared yellowtail
with matcha candy &
togarashi tempura crunch

@ozumosanfrancisco

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 20% service charge will be added to parties of 6 or more.

A 6% fee will be added to your check to fund the San Francisco Health Care Security Ordinance.



wine by the glass

sparkling

nv szigeti brut gruner veltliner 14

'21 ostro prosecco extra brut rose 11

white

'23 stadt krems gruner veltliner 12

'23 jermann pinot grigio 16

'23 groth sauvignon blanc 15

'24 jean reverdy sauvignon blanc 19

'23 bramito chardonnay 14

'23 freeman chardonnay 20

rosé

'23 chateau de l'aumerade rose 12

red

'22 diora pinot noir 12

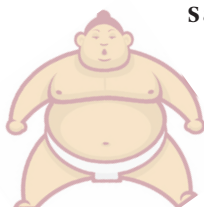
'24 scar of the sea pinot noir 18

'22 chelsea goldshmidt merlot 14

'25 pleiades, sean thackrey 14

'21 domaine chantepierre lirac 12

'21 baldacci family vineyards cabernet sauvignon 17



beer

draft - 16oz

kirin ichiban 9

sapporo lager 9

asahi super dry 11

deschutes fresh squeezed ipa 9

ghost town inhume ipa 10

bottled / can

kirin ichiban 21OZ 14

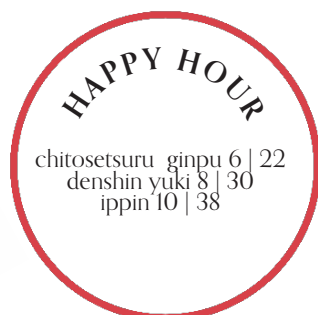
sapporo lager 20.3OZ 14

asahi super dry 21OZ 14

asahi super dry 0.0 non-alcoholic 12OZ 7

sake by the glass & carafe

90ml glass | 360ml carafe



junmai

chitosetsuru ginpu	8 29	chibi zumo little sumo	10 38
hakurakusei tokubetsu	10 38	hamakawa bijofu the gentleman	10 38

ginjo

denshin yuki snow	10 38	chitosetsuru kita shizuku	14 54
kirakucho chokara	11 42	maboroshi mystery	14 54
jokigen rice label	13 49	dewazakura oka cherry bouquet	15 58
ozumo big sumo seitoku	14 54	dewazakura dewansansan green ridge	16 62

daiginjo

ippin	12 46	chitosetsuru suisei	15 58
konteki tears of dawn	16 62	akitabare	17 66

flights

3 - 45ml glasses

chitosetsuru brewery flight

explore the varying flavor profiles of the three sake classifications
ginpu junmai - kita shizuku ginjo - suisei daiginjo

14

ginjo flight

sample three styles of premium handcrafted sake

dewazakura oka cherry bouquet - ozumo big sumo seitoku - dewazakura dewansansan

18

daiginjo flight

the ultimate expression of a sake brewer's art
ippin - konteki tears of dawn - akitabare

21



sake

sake lounge menu



HAPPY HOUR

9

giddy geisha
ozumo highball
tokyo vice

cocktails

giddy geisha

an ozumo classic

vodka, passion fruit
lychee puree

16

the yakuza

old fashioned

A5 wagyu japanese whiskey
smoky earl gray, bitters, orange

18

oni

the last word

roku gin, aloe liqueur, licor 43
green chartreuse, shishito honeyshrub
shiso, kabosu lime

17

inazuma

espresso martini

vodka, kurosawa nigori, cantera negra
coffee liqueur, espresso, pandan

16

ichigo 75

french 75

awayuki strawberry gin
sparkling wine, strawberry
sakura, yuzu & lemon

16

ozumo

highball

suntory toki whiskey
toki soda, lemon

13

tokyo vice

spicy paloma

blanco tequila, grapefruit
ume, fresno, lime, togarashi

16

nashi bashi

tiki

silver rum, spiced pear liqueur, licor 43
hojicha syrup, yuzu, angostura bitters

16

shoga

ginger cocktail

misunderstood ginger whiskey
lemon, myoga ginger, wasabi
japanese bermutto

16

HAPPY HOURS

Monday-Thursday 4:00pm-6:00pm

Friday | All Day Happy Hour!

Saturday-Sunday 5:00pm-7:00pm

cocktails

